

# DESSERTS

£7.50

WITH OUR SUGGESTED  
DESSERT WINES AND PORTS  
FOR A PERFECT COMBINATION

TARTLETTE AUX FINES DE POMMES

WITH CRÈME FRAÎCHE

*(Jurançon La Magendia, Clos Lapeyre 2012 - £9.95)*

LUC'S ICE CREAM PROFITEROLES

WITH HOT CHOCOLATE SAUCE

*(Monbazillac, domaine de l'ancienne cure 2013 - £7.95)*

CRÈME BRULÉE

*(Sauternes Château Filhot Cru Classée 2009 - £14.50)*

TARTE AU CITRON

*(Jurançon La Magendia, Clos Lapeyre 2012 - £9.95)*

HONEYCOMB ICE CREAM

WITH CHOCOLATE SAUCE AND CRÊPE DENTELLE

*(Muscat de Rivesaltes, Château de Jau 2013-£8.30)*

MOUSSE AUX TROIS CHOCOLATS

DARK AND WHITE CHOCOLATE WITH CHOCOLATE GANACHE AND  
CHOCOLATE BISCUIT CRUMB

*(Maury Rouge, Mas Amiel 2013 - £9.50)*

£14.95

PLATEAU DE FROMAGES FRANÇAIS

*from La Normande Á Londres*

*Dow's Ruby Port - £8.00~Smith Woodhouse Tawny 10 year old - £11.50*

*or Warres Quinta da Cavadinha 1996 - £15.25*